

Brunch

COUVERT

- ✓ **Pães artesanais**
Emiliano homemade bread selection
- ✓ ✓ **Manteiga e azeite extravirgem**
Butter and extra virgin olive oil
- Muffin de bacon e milho verde**
Bacon and corn muffin
- ✓ **Tartare de atum apimentado**
Spice tuna tartare
- ✓ **Ceviche Veracruzano**
White fish ceviche
- ✓ ✓ **Burrata e berinjela**
Burrata and eggplant
- ✓ ✓ **Tomate confit com mozzarella**
Tomato confit with mozzarella cheese
- Croqueta do chef**
Cheff croquette
- ✓ **Bife Thay**
Thay beef
- ✓ ✓ **Quinoa com legumes orgânicos**
Couscoles

CAFÉ DA MANHÃ BREAKFAST

- ✓ ✓ **Ovos preparados à escolha**
Eggs of your choice
- Ovo Benedictino (ovo pochê com presunto, queijo, torrada e zabaione)**
Egg Benedict (poached egg with ham, cheese, toast and sabayon)
- ✓ ✓ **Cuscuz de milho nordestino com queijo coalho**
Couscous with "coalho" cheese
- Croque monsieur ou Croque madame**
Gruyère and ham or Gruyère, ham and a fried egg
- ✓ **Panqueca americana ou waffle com maple syrup**
American pancake or waffle with maple syrup
- ✓ ✓ **Omelete de queijo parmesão com trufas negras**
Parmesan cheese and black truffle omelet
- Ovo Florentine (ovo pochê com espinafre, salmão defumado, torrada e zabaione)**
Egg Florentine (poached egg with spinach, smoked salmon, toast and sabayon)

R\$ 265 por pessoa + 13% de taxa de serviço opcional. Inclui bebidas não alcoólicas, espumante, vinho branco e vinho tinto da casa.

R\$ 265 per person + 13% optional service charge. Includes non-alcoholic drinks, red wine, white wine and sparkling wine.

Brunch: sáb – dom – feriados, 12h30 – 16h
Brunch: sat – sun – holidays, 12h30pm – 4pm

✓ *Pratos ovolactovegetarianos / Lacto-egg-vegetarian dishes*
✓ *Pratos sem glúten / Gluten free dishes*

ENTRADAS

STARTERS

- ✓ **Salada de folhas com salmão defumado**
Leaf salad with smoked salmon
- ✓ ✓ **Salada de couve, Pecorino e limão siciliano**
Kale salad, Pecorino and lemon
- ✓ **Carpaccio de wagyu**
Raw wagyu beef carpaccio
- ✓ **Gazpacho**
Andaluzian gazpacho
- ✓ ✓ **Creme de Grão de Bico**
Chickpeas cream

PRATOS PRINCIPAIS MAIN COURSES

- ✓ **Penne ao molho de alcaparras e cogumelos**
Penne with capers and mushrooms sauce
- ✓ **Ravioli de pesto e berinjela**
Pesto and eggplant ravioli
- Risotto de linguiça artesanal**
Sausage risotto
- ✓ ✓ **Risotto de cogumelos frescos**
Fresh mushroom risotto
- ✓ **Corte especial de wagyu com purê de abóbora**
Special wagyu with pumpkin puree
- ✓ **Galinha cozida com quiabo e cuscuz marroquino**
Chicken cooked with okra and Moroccan couscous
- Namorado em calda de moqueca com batatas**
White fish in moqueca sauce with potatoes

SOBREMESAS

- Pudim de Limão com calda de caramelo e Tuile de limão**
Lemon pudding with caramel syrup and lemon Tuile
- Tartelete ruby de frutas vermelhas**
Red Fruits Tartellete Ruby
- Verrine de Limão com chocolate 54%**
Lemon verrine with chocolate 54%
- Cheese cake de goiaba**
Guava cheesecake

- Petit Four**
Petit Four selection